



Noodles Romanoff — see recipe on page 53.

RICE LOAF WITH MUSHROOM SAUCE

(Serves 6)

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|---|---------------------------------|
| 1½ cups cooked rice | 1 cup hot milk |
| 1½ cups Natural American Cheese, grated | ½ teaspoon onion, chopped |
| ¼ cup butter, melted | ½ teaspoon parsley, chopped |
| 3 eggs, slightly beaten | 1 teaspoon green pepper, minced |
| ½ cup bread crumbs | ½ teaspoon salt |

Combine and mix all ingredients. Put in a buttered loaf pan, set in hot water, bake in a moderate oven (350° F.) 1 hour. Serve with hot mushroom sauce.

Mushroom Sauce

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| 2 tablespoons butter | ⅓ teaspoon salt |
| 2 tablespoons flour | ⅓ cup mushroom liquor |
| ⅔ cup milk | ½ cup canned mushrooms, drained |
| ⅓ cup cream | |

Melt butter, add flour, stir until smooth paste. Add milk, cream, salt, and liquor, stirring constantly. Add mushrooms.

RICE MOLDS

(Serves 6)

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|--------------------|---------------------------------------|
| 2 eggs, beaten | 1 cup Natural American Cheese, grated |
| 1 cup milk | ½ teaspoon salt |
| 1 cup rice, cooked | ¼ teaspoon pepper |

Combine all ingredients and mix thoroughly. Pour into buttered loaf pan or custard cups. Place in pan of hot water and bake in a moderate oven (350° F.) 30 to 45 minutes.